

### Amendments to the Specification

**Page 9,        please replace the paragraph spanning lines 13 through page 10, line 11 with the following rewritten paragraph:**

Water was added to defatted soybeans in a weight ratio of 1 (soybeans) : 10 (water), and the mixture was stirred for 1 hour while the pH was occasionally adjusted to 7.0. The mixture was centrifuged (4,000 rpm, 20°C, 10 minutes), and the supernatant was adjusted to pH to 6.4. Phytase (Phytase Novo L, manufactured by Novo Industry) was added in a proportion of 0.2% relative to the protein, and the mixture was reacted at 40°C for 1 hour. The reaction mixture was adjusted to pH 6.2 and centrifuged (4,000 rpm, 4°C, 10 minutes), and the pH of the resulting supernatant was adjusted to 5.0, followed by further centrifugation (4,000 rpm, 4°C, 10 minutes). The resulting precipitate was recovered. After addition of water to soybean 7S protein thus obtained, the mixture was neutralized to pH 7.0, sterilized, and spray-dried to obtain low-phytic acid soybean 7S protein. Low-phytic acid soybean 7S protein thus obtained was subjected to SDS-polyacrylamide gel electrophoresis and measured the degree of staining of stained bands on the gel. As a result, the purity of 7S globulin was 78.6%, and the content of phytic acid was 0.05% relative to the protein. Thus, it was ~~conformed~~ confirmed that phytic acid was completely decomposed and removed.

(Comparative Production Example 1)

Preparation of soybean 7S protein

**Page 13,        please replace the paragraph spanning lines 8-20 with the following rewritten paragraph:**

After dissolving low-phytic acid soybean 7S protein in water, the solution was homogenized with a high pressure homogenizer (manufactured by APV Co.) at pressure of 150 kg/cm<sup>2</sup>. Fruit juice and an isomerized liquid sugar were added thereto, and the mixture was ~~adjusting-~~ adjusted to pH 3.6 with a 50% citric acid solution and homogenized with a high pressure homogenizer (manufactured by APV Co.) at pressure of 150 kg/cm<sup>2</sup>. Then, a solution of agar and a gelling agent (trade name GELUP PIS-

AS(A), manufactured by Sanei Gen FFI Inc.), which was previously dissolved by heating, and a flavor were added to the homogenate, and the mixture was filled in a container, heated at 90°C for 20 minutes, and cooled.

**Page 16,      please replace the paragraph spanning lines 11-16 with the following rewritten paragraph:**

Low-phytic acid soybean 7S protein was ~~dissolve in~~ dissolved in water, to the solution were added water soluble soybean polysaccharide and pectin, and the mixture was dissolved. The resulting solution was homogenized with a high-pressure homogenizer (manufactured by APV Co.) under pressure of 150 kg/cm<sup>2</sup>.

**Page 17,      please replace the paragraph spanning line 10 through page 18, line 2 with the following rewritten paragraph:**

After dissolving isolated soybean protein powder (trade name FUJIPRO E, manufactured by Fuji Oil Co., Ltd.) in water, the solution was homogenized with a high-pressure homogenizer (manufactured by APV Co.) under pressure of 150 kg/cm<sup>2</sup>. Fruit juice and isomerized liquid sugar were added to the solution, and the mixture was adjusted ~~to~~ to pH 3.8 with a 50% citric acid solution and homogenized with a high-pressure homogenizer (manufactured by APV Co.) under pressure of 150 kg/cm<sup>2</sup> after. An agar solution, which was previously dissolved by heating, and a flavor were added to the homogenate. The mixture was filled in a container, heated at 90°C for 20 minutes, and cooled.